

HEATHER-BURNING IN AUTUMN



A SINGLE-HANDED STRUGGLE

ALTHOUGH there are nowadays few keepers and sportsmen who do not realize the importance of burning old, dead heather in order to provide food for grouse, there are nevertheless many moors, especially in the Highlands, where the system adopted to attain this end leaves much to be desired. The advantages of burning in autumn are not as a general rule appreciated, and on several moors the burning is conducted in such a haphazard fashion that valuable cover is destroyed in places where there is little or no shelter for the birds, while on other beats rank heather is much in evidence. The objects of heather-burning are twofold. In the first place, it is necessary to remove the old and long heather through which young birds fall to find their way, being sub-

change of wind may upset the calculations of the keeper. It is no easy job heather-burning on a clear November morning, with the ground cracking in the sun like tinder beneath one's feet, and it is dangerous to work single-handed on these occasions. It is a golden rule to have plenty of hands, and a few boys, provided they can be trusted, are invaluable for watching the smoldering ashes and guarding against a fresh outbreak while the keepers are working elsewhere. In burning long strips it is customary to have two men on each side, and in a big fire with a strong wind fanning the flames these are none too many.

In former days the fire was spread over the required area by means of bunches of dead heather, and much time used to be wasted in searching for such material. The modern heather burners, as shown in one of the illustrations, have rendered this system obsolete, and this innovation is to be welcomed as lightening considerably what is probably the severest branch of the keeper's work.

That heather, when possible, should be burnt in small strips or patches is a theory which requires little proof. If a young brood are surprised by a bird or beast of prey in the middle of a large open strip, they cannot possibly escape, but in a small patch they can run to cover at the first sign of danger. As stated above, however, it is necessary to burn a neglected moor on a large scale at first before it can be brought properly into control and a system of rotation established. There are few sights more impressive than that of a big fire which has got out of control. If we see it from behind, as is probable if we are helping in the struggle, we shall see nothing but a mass of smoke ahead, in the midst of which, dimly outlined, we can distinguish the forms of the foremost workers. From each tussock or tuft of heather a spitting flame leaps crackling fiercely, breaking out again at intervals behind us as we work blindly on. It is now no question of keeping a level strip, with even edges and no jagged corners, but literally a fight to the death with the fiery monster, and a struggle from which we shall emerge with singed hair and clothes reeking with the smoke. Far ahead of us it leaps onwards, jumping rivulets in its relentless course, hurling itself from slope to slope in fierce derision at our puny efforts, perchance crossing the march into a neighbor's ground. It matters little what caused the outbreak, a sudden rise of the wind or a match thrown carelessly among the heather—there is time enough afterwards to discuss all this, and the reason why. Our only object now is to regain control of the flames, to stamp them out, and then sink exhausted beside some cool spring or streamlet. And so we fight our way forward; a broom or "besom" snaps in half, and another is snatched from a lad following behind. Till suddenly a gust of wind blowing down the corrie breaks the smoke, and we come to a halt, triumphant, on the banks of a rollicking burn, which has temporarily checked the onrush of the flames.

To realize the magnitude of such a fire one must view it from a distance, and the huge wreath of smoke billowing up towards the sky, extending over, perhaps, a mile of moorland, and varied by the tongues of yellow flame, cannot fail to inspire one with the sense of awe which fire alone among the elements can arouse. On these occasions there is always the possibility of the peat below becoming ignited, and in dry weather this is a serious danger. Generally, however, keepers avoid all risk of such an occurrence by burning small strips to check the fire at right angles to the direction of the principal fire. This expedient should always be adopted when burning near a wood, or close to a neighbor's marsh; but where it is possible to burn in small patches such precautions are no longer necessary.

M. B. MACPHERSON.

MAKING WORK EASY

LITTLE KNACKS THAT HELP IN HOUSEHOLD DUTIES.

Use Low Chair to Rest the Back—Whites of Eggs Instead of Cream in Salad Dressing—Keeping Pears Fresh.

A woman who sews a great deal of the time has found that her back does not become so tired if her chair is low, or if she has a stool upon which to rest her feet. It is surprising what a difference the comfortable position makes and how much more work she can do. Should the arms become weary she puts a cushion in her lap. On this she rests her elbows, changing the position of her sewing, thus giving both arms and eyes a chance to recover.

The beaten whites of eggs will be found an excellent substitute for cream in salad dressing. The following is a fine recipe for a dressing: One tablespoonful sugar, one-half teaspoonful salt. Mix thoroughly and add one whole egg and the yolk of another. Stir in one cup vinegar and cook in double boiler. When thick remove from the fire and add the beaten white of the egg.

An excellent way to keep winter pears is to pick the fruit carefully and pack lightly in a box or barrel filled with dried leaves. This keeps the pears from touching each other and they will keep a long time.

Grass stains may be removed with alcohol, or they may be washed with kerosene, which will turn the stains brown. The brown will disappear by washing the garments in soap and water and drying them in the hot sun.

To prevent shoe laces coming undone tie the laces in the usual manner, but before tightening the bow pass its right-hand loop through the knot in the center. Then draw the bow tight and it will stay tied until you pull the string to undo it.

To pasteurize milk for babies, bring the milk slowly to a boil and when it reaches the boiling point bottle it instantly, cork tightly and cool it.

Never feed milk that is over 24 hours old to an infant. Keep milk near the ice and never leave the milk bottle uncorked. Cleanse and scald all bottles before refilling. These rules will insure against disease from impure milk.

German Needles.

These are nice in soup or eaten as a vegetable, as you would macaroni. I like them very much. Take as many eggs as you think you will want, according to the size of your family. Two or three will make quite a lot; beat and stir in as much flour as they will take up. Sift the flour before using and also salt it. Roll out very thin, dredge lightly with flour and roll up like a jelly roll. Don't roll it up too tightly. Slice from the end, in thin slices. They are better to let them dry off a little before using, but can be used at once. If they are to be used as macaroni they are better to let dry several hours. If for soup dredge into the boiling soup. They will be done in 15 or 20 minutes. If used as a side dish drop into salted water; have water boiling; drain and serve.

Apples a la Emperess.

Cut six apples into quarters, removing the cores. Take a deep tin pan and butter it, place the pieces of apples in so that they do not overlap, pour half a tumbler of water over and sift plenty of sugar over them. It takes about 15 minutes to cook. Boil a cupful of rice in milk and then sweeten it. Pile it high on a dish, and fill it with the apples, placing them in spots over it. The juice in the pan must have a wineglassful of sherry and a piece of butter added, beating the butter smooth with the wine and juice. With a spoon pour this mixture over each piece of apple. Serve hot.

Veal Chops and Bacon.

Get rib chops instead of the more expensive cutlets. Mode: Fry bacon first and keep hot. Dip chops in egg and flour (having previously seasoned the flour with salt, pepper and sage if liked) and fry in bacon fat, using more fat if necessary. Cook quickly at first to seal the juices, then slowly for about three-quarters of an hour, as veal should always be well done to make it digestible. Lay the bacon around the outside edge of the chops when serving. Try it and see if you ever tasted a more savory or delicious dish.

New England Indian Pudding.

Put two quarts of milk, less one pint, on to scald. Stir in when boiling seven tablespoonfuls of Indian meal carefully. Remove from stove. Add one and a half cups of molasses, one cup of chopped suet, half a teaspoon of cloves, one teaspoon of cinnamon, one teaspoon of salt. When nearly cold add one pint cold milk, turn into an earthen pudding pan an inch or two too large and bake about four hours slowly. When cut you have a delicious strip. Once tried you will not use eggs.

Mountain Dew Pudding.

Three crackers rolled fine, one pint of milk, two eggs (yolks), butter size of an egg. Bake until custard is cooked about one-half hour. Beat whites of eggs to stiff froth, add one cup of sugar, spread over top of pudding. Bake till brown.

Mock Cherry Pie.

One cup of cranberries, one-half cup raisins. Chop together, add two-thirds cup of sugar, one-half cup water, one tablespoon of flour and teaspoon of vanilla. Bake in two crusts.

Tapestry Boxes



Boxes and Cases of Tapestry, Silk Lined and Trimmed with Gold Galoon.

When the great ships from over the sea unload their treasures at the wharves, feminine interest is all aflutter for a first glimpse into the alluring, mysterious boxes. And small wonder that a woman loses her heart over the lovely things brought forth from the depths of the great cases, for they are wonderfully dainty when arrayed so attractively in the windows and showcases of our smart shops.

Among the novelties just over from Paris is the tapestry work—bags, boxes and picture frames, and all manner of useful and pretty things. Of course they are expensive—who ever saw a Paris novelty that was not? But the woman with clever fingers and a little spare time never needs to be discouraged over these prices, for she knows that for a surprisingly small sum she can copy the things displayed, with excellent results. Good taste in choosing materials and lightness of touch in sewing are all that is necessary.

In the sketch are shown a number of useful boxes which the dainty woman loves to have about to hold her little dress accessories. These little trifles of dress may be kept fresh and new looking for a much longer time if they are well cared for, and each has its box or bag in which to be placed when not in use.

Any shaped pasteboard box that one wishes, a bit of pretty tapestry or cretonne, a piece of silk for lining, and old gold galoon for binding are the only materials needed for the most attractive tapestry work. It does not take long to cover a box, and those who have only a little time in the evening for fancy work will find it

most enjoyable—results are so quickly attained.

To make any of the boxes, procure a pasteboard box of the desired shape, cut out pieces of tapestry to fit each section, being careful to select the prettiest parts of the goods, and baste each on the box, near the edge. If the pasteboard is heavy, then it will be better to paste the goods on near the edge, using a white, strong paste. The lining is put on in the same way. Then the gold galoon is put on over all the edges as a finish, sewing down on each edge with very small stitches. All covers are overhanded on after the galoon is applied.

The fancy shaped sewing box in the lower left hand corner is made of pieces of pasteboard, cut out, the lower edges smaller than the upper, and the sides are slanted. The sides are held together with narrow strips of paper and melted gum arabic. The cover is simply a square of pasteboard, tapestry covered. The veil or glove case in the upper right hand corner is made of two box covers.

In the lower right hand corner is a little jewel box, covered in the same way as the others. The little tray is composed of a box cover with several divisions made by covering strips of cardboard with the lining material—the strips just fitting in tight enough to hold in place.

A ribbon and necktie holder is sketched in the upper left hand corner. A collar box and a little divided holder for side combs, shell ornaments and hairpins, are also shown. All the boxes have perfumed pads under the lining.

They are attractive little boudoir accessories, these French trifles, and remind one of the dainty dames of long ago.

SLEEVES OF ALL LENGTHS IN DARK DAYS OF AUTUMN

No One Rule Has Been Laid Down Concerning This Part of the Costume.

It is a happy fashion that allows a woman to wear her sleeve of any length. This is true this season. Evidently we are not to have one rule which must not be broken.

The full puff to the elbow, finished with a ruffle, seems to be the only sleeve that is not allowable. All other kinds are permitted.

The long mousquetaire is in fashion, but it is a trifle second-class even in afternoon frocks. It has been modified to a wider shape that does not hug the arm so closely, and has more grace than the former pipstern.

Possibly the preferred sleeve for evening is the one that is almost straight from shoulder to elbow, is of transparent fabric and usually different from that used in the gown.

The modified leg-o-mutton will be highly in favor for cloth sleeves. There is a slight fullness at the elbow, but the sleeve is cut in one length from shoulder to wrist, and not divided at the elbow. As yet there is no evidence of the huge puff at the top attached to the long, tight cuff.

The Black and White Gown.

As soon as dark colors came into fashion the conservative designers went in heavily for all black with a touch of white. There is no gainsaying the elegance of the black gown, unless it is made of cheap materials that do not take a good dye.

Black that is really black is worth the buying. In a good material it serves season after season. It never gives the beholder a chance to remember the date of its first season, for it is inconspicuous. The woman who must be economical finds it her safest choice. She knows that by touching it up with different lace, a bit of gold or silver net, a few yards of velvet or satin ribbon, she can brighten and change it.

Weighted Tapes.

Women who find they must weight down the edges of skirts, and especially coats, will find the weighted tape, which comes by the yard, a boon and a blessing.

Those who object to tape showing even at the skirt hem can place it in the hem. In the coat it is put between lining and outer material, as the ordinary weights are.

Use of Gold Lace.

Gauzy gold lace is a favorite combination in the evening gowns of diphaphous fabrics for the tiny sleeve and tucker, which the smartest models show. A black liberty satin princess gown, so finished, is one of the season's best models.

Shantung Costume, Light in Weight, Is the Most Appropriate Garniture.

Something that is light in weight, but not in color generally is required in autumn, and for this, nothing can be better than shantung in a rich, dark shade of heliotrope.

The skirt of our model is quite plain and just touches the ground. The coat is open up each side and

is trimmed with straps of shantung and silk tasseled ornaments; shaped pieces are carried over each shoulder, and the collar and cuffs are faced with velvet; silk cord ornaments are used for fastening fronts.

Hat of heliotrope chip, trimmed with rose of a lighter tone and ribbon velvet.

Materials required for the costume: 12 yards 34 inches wide, 1/4-yard velvet, 3 tasseled ornaments, 3 silk ornaments for front.

Matting is Effective.

When the floor is in poor condition and must be covered, if there are no rugs for it entirely plain matting is not to be despised. It wears better than many of the "filings," that show soil as well as every particle of dust.

When it becomes necessary to cleanse the matting it should be done with salt water, instead of soap.



THE "SIMPLE" LIVING

MUCH IS IN ITS APPLICABILITY TO THE KITCHEN.

"New Thought" Cooking Really Is Nothing More Than the Application of Science to the Work of Every Day.

The advent of the "simple life" has proved to be more than a passing fancy. The cluster of modern life—now seldom seen, and our new lives are waiting for a thorough change of heart of those who demand the time cooking. The influence of the simple life has reached the kitchen, last, but it is there, and it has come to stay, so that in a few years we shall find dyspepsia claimed as an old-fashioned disease.

Those who are pleased to interpret the rules of right living under the name of New Thought are especially interested in a simplified way of eating and eating. Not necessarily vegetarians, but willing to make their appetites subservient to their good judgment. A very practical idea of simple living was lately given by Adeline Keen in the Nautilus. She says: "The French take few medicines and need few. They have gotten food and made down to a science, which we neglected Americans with our horrid fried pork, hash stews and other messy, greasy, indigestible dishes are only getting a glimpse of. Why, even in rich families, unless the father came of cultured stock, they often live exactly on the foods of poor men who live miserably in crowded tenements."

In colonial times corn mush, salt fish and pork were the principal foods of our new countrymen; now, we know better.

For breakfast have baked eggs in tiny earthen dishes, costing but ten cents each, and which, with a cream sauce, make the individual egg taste delicious; then coffee, with buttered toast, a raw or a prepared cereal, already cooked, and a bowl of stewed fruit complete the breakfast.

Try having a well polished table covered with clean doilies at breakfast and lunch, and try eating meat but once a day, when you have the large clean table cover on and a perfect, but not elaborate meal. It will repay you to wash, iron and embroider that old linen or duck skirt into round mats, one for each plate, one for each large dish and for every cup or tumbler.

Lined oil and wax will polish your table and two pretty cushions, with sticks and shades, need instead of gas, give just the quaint, dainty touch to the dinner for a change. The old silver center you have in the attic can be cleaned with a mixture of whiting and ammonia and filled with tiny thumb pots, green with ferns. It gives an air of elegance and makes the dinner table better.

An Oiled Duster Brush.

Carved furniture, which is the bane of the housekeeper's life, may be kept somewhat free from dust by weekly or bi-weekly treatment with an oiled brush kept for the purpose.

The cotton or woolen duster will make no impression on its ornate surface, but will have much to do with the disposition of the house.

The brush used in the department shops for the very purpose of keeping their finest furniture in order looks very different from the feather duster. It is a large soft palm brush in appearance, and having been oiled, it absorbs on its soft bristles a certain amount of dust instead of sending it flying about the room.

Tomato Entrees.

A delicious entree is tomato stuffed with green corn.

Use large, firm tomatoes, cut out the top and scoop the pulp from the shell. Cut the kernels from two or three ears of corn, mix with the tomato pulp and season with salt and pepper and dot with lumps of butter.

Fill the tomato shells and cover with crumbs well-seasoned and mixed with chopped parsley. Bake in a shallow pan with a little water for about 15 minutes. Serve the tomatoes in squares of fried bread.

Stuffed Eggplant.

Take a full grown eggplant; cut in two lengthwise; take out the inside leaving half an inch of the peeling chop fine and mix with an equal quantity of bread crumbs, salt and pepper to taste, and a very little sugar. Coat this mixture in butter or lard in a pan, stirring it to keep from burning. Let cook about ten minutes; fill shell with this and bake in the oven half an hour. Serve in shell.

Hanging Curtains.

When putting up your curtains to fall you will find them much more easily managed if, when running on brass rod through the casing, a finger of an old kid glove is fitted on the end of the rod that is pushed through. Not only do they go in more easily, but there is less danger of tearing thin fabrics, especially the that have been made brittle by fading.

Fried Puffs.

Two cups of sour milk, one spoonful of soda, one teaspoonful salt, one egg and flour sufficient roll out like biscuit dough. Cut dough into narrow strips about three inches long and fry brown in hot fat. These are delicious as tea cakes served with coffee for breakfast.

Whipped Cream.

When you churn for whip cream try whipping it in a pitcher rather than in a bowl. The work is done in half time.